443 noodles. Their prices were higher than in Minburi or Bangkok, but their service was such a convenience that many people rarely went to town. Some adults in Bang Chan had never been to Bangkok though almost all had visited Minburi, about 3
[431] miles from the temple. Venders often extended credit, and also accepted items such as fresh fish, fruit, and eggs on a barter basis, thus providing an outlet for small amounts of home products. When the subsidiary canals were dry, however, venders could not get to some parts of the village.

Home Sites and Houses

General Arrangement

361 Since the canals provided the chief means of local
487 transportation for much of the year, and also supplied water for many household uses, houses were built near the canal, usually within sight of a neighbor's. Home sites were mounded up to a level of two or three feet above that of the fields, but even so, water might cover the mound at the peak of the rainy season. Old wooden houses were set in a grove of bamboo, bananas and other fruit trees and vines, occa-
343 sionally betel and coconut palms. Nearby might be a shed for the water buffalo which were the draught animals used in farming. Rarely one saw a walled privy.[1] On the same mound might be a cottage built by parents for married children or by an affluent farmer for a hired hand. In this case, the threshing floor, firewood from trees on the mound, and area
342 for kitchen garden would be shared. Many houses were built on stilts to avoid flooding when the water level was high. If the house was elevated sufficiently, the area underneath provided a relatively cool shelter during the hot season for the buffalo, and even for family members for some of their daytime activities.

Depending on the resources of the family, houses were built of either thatch or wood, roofed with thatch, galvan-
352 ized iron or occasionally, tile. Split bamboo or matting might be used for dividing walls if the house had more than one room. Wooden flooring was usual, but in simpler thatched houses with dirt floors, the buffalo might be sheltered under the same roof with the family. In such a house, one or more low wooden platforms were built for sitting and sleeping. Wide cracks between floor boards conveniently permitted betel
364 chewers to spit without the need for a spittoon. Those who
267 were preparing food or clearing up after a meal could also thus discard refuse or dispose of leftover food that was to
369 be given to chickens, without leaving the kitchen. Some

---

1. cf. Hauck, 1956, p. 45-6 for description of latrine facilities.

364 garbage was customarily fed to animals. As previously reported (Hauck, 1956) "Each family seemed to have its own pattern for disposal of garbage which was not fed to stock. Those who threw it in the canal, did so consistently, except when the nearby canal was dry, and those who threw garbage elsewhere, did this consistently. No one was observed to burn or bury garbage."

The Kitchen Area

354 In the larger houses, the kitchen was usually a small separate room with a wooden floor and at least one window for ventilation. A low table or wooden case with sides built up several inches, and filled with clay, served as the "fireplace." On this stood the clay stove, and hot pans and pots were set there when removed from the fire. In homes with an earthen floor, the fireplace might be built directly on the ground. The clay stove was several inches high, shaped so that rice pots and curved frying pans would fit into the large segment of a circle which was its top. An open space was left in front to facilitate building and maintaining the fire. Firewood was kept nearby. Most families also had a portable clay stove in which charcoal was burned. This might be used as an auxiliary unit, for outdoor cooking on a hot day or when traveling by boat.

Matches, although available, were hard to protect from dampness. Kerosene filled cigarette lighters of a cheap and efficient type were commonly used. As kindling, one might use coconut husks or purchase resinous bits of wood that would hold a flame for sometime.

Although only a small amount of firewood was needed, as it was used for cooking only, local supplies were inadequate. In all seasons, some was brought in from other areas. One family participating in the survey planted trees each year for firewood. The wife in another household used to return to her parents' home to gather a boatload of wood as needed. Because charcoal was more expensive than wood, and none was produced in the village, it was used for home cooking by only about 10 per cent of the village families, primarily those such as storekeepers and venders who did not have time to cut firewood.

352 In many kitchens clean dishes were placed upside down on
251 a slatted wooden rack. The other common item of furniture was a free standing ventilated cupboard or food safe. At its best, this was screened, and the legs antproofed in some way, as by putting them into small containers partially filled with kerosene, or rubbing them with powdered pitch; but relatively few
251 village families had such well constructed food safes. Families that did not own a food safe often kept leftover cooked foods in a basket, or covered with large dishes on a tray. Fish and sugar must be kept away from ants, but cooked rice,

BANG CHAN

14 observed in 9% of the school children 7 to 14 years of age who were examined, and in about 6% of the males and 25% of the females over 15 years of age. Of 337 persons examined, however, 2 only, one child and one adult female, were found to have hemoglobin values under 9.75 g per 100 ml.

744 514 164 364 Modern sanitation was practically unknown in Bang Chan. Few families had covered pit latrines or made any effort to cover excreta. Intestinal parasitism was common. Garbage might be fed to animals, but was frequently thrown into the canal or elsewhere about the compound. Provisions for protecting foods from contamination were meager.

When rain water was available, it was used for drinking, but several months each year water from the canals or fish ponds was used without prior treatment. For washing vegetables, cooking and washing dishes, canal and pond water was used throughout the year.

744 751 A few changes in sanitary practices, if they could be brought about, might reduce some kinds of illness substantially. For example, if the villagers would adopt the practice of boiling pond or canal water whenever it is to be used for drinking, contamination from this source would be materially reduced.

Use of boiled water for bathing babies and all persons with abrasions or open wounds would probably reduce the incidence of skin infections, and enable those which do occur to heal more quickly.

Infantile tetanus could be largely if not entirely prevented if the local midwives were taught to use sterile scissors for cutting the cord, and to avoid contact of the cord with soil.

758 121 Modern medicine will probably not be readily or generally available to a majority of the residents of Bang Chan for many years to come. The first step toward better health in a village such as Bang Chan appears to be to teach the people, through their local leaders and practitioners, to adopt improved health practices. To be effective, such teaching must be based not only on a knowledge of what the people do, but on an understanding of the way they think and feel about customary practices.

BANG CHAN

44

Sanitation

364 Disposal of Garbage. - Of the 6 categories for disposal of garbage listed on the schedule (Appendix A), 3 only were used by the families who took part in the dietary study (Table 18).

Table 18

Disposal of Garbage in 11 Households, Bang Chan

Round[1] of dietary study	Number of Families Using Each Method			
	I	II	III	IV
[231] Garbage fed to animals	10	10	10	10
Garbage thrown into canal	2	6	3	4
Garbage thrown elsewhere	5	5	5	5

1. Each family was visited 4 times during the year. Each series of visits to the 11 households was called a round.

Ten of the 11 families fed some garbage to animals, and for 4 families, on 10 survey days, (i.e. 1 to 4 days per family), this was the only manner of garbage disposal. One family had no animals other than chickens, and those were not fed garbage on the survey days.

Each family seemed to have its own pattern for disposal of garbage which was not fed to stock. Those who threw it in the canal, did so consistently, except when the nearby canal was dry, and those who threw garbage elsewhere, did this consistently. No one was observed to burn or bury garbage.

251 Protection of Food From Contamination by Insects and Other Animals. - Large oil tins, with covers, were commonly used to store dry rice and other non-perishable foods in the kitchen area. One family covered the container with a plate.

In 8 of the 11 households of the dietary study some provision was made for storage of left-over and perishable foods. None of the households had screened cupboards, but two used some means to ant-proof the legs of the cupboard such as rubbing them with powdered pitch, or setting them in bowls of water.

A [see p. 63 - Analyst]